

Y11 Hospitality and Catering Progression Map

| | Term 1 | Term 2 | Term 3 | Term 4 | Term 5 | Term 6 |
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| Dates | 4 th September – 20 th October | 30 th October – 15 th December | 2 nd January – 9 th February | 19 th February – 23 rd March | 9 th April – 25 th May | 4 th June – 19 th June |
| Weeks | 7 Weeks | 7 Weeks | 6 Weeks | 5 Weeks | 5 Weeks | 7 weeks |
| Lessons | 21 Lessons | 21 Lessons | 18 Lessons | 15 Lessons | 15 Lessons | |
| Inset | 4 th September, 5 th September | - | 2 nd January | - | - | 23 rd July, 24 th July |
| Unit Title | Understanding Importance of nutrition when planning meals | Planning dishes for specific groups | Plan production of dishes Be able to cook dishes | Topic: Unit 2 practical exam | Hospitality and catering in action | External Unit 1 Exam |
| Sequence | <ul style="list-style-type: none"> Functions of nutrients in the body Nutritional Needs of Specific Groups Menu Planning for customer needs Introduction to scenarios | <ul style="list-style-type: none"> Characteristics of unsatisfactory nutritional intake Impact of cooking methods on nutritional value factors to consider when proposing dishes for menus environmental issues plan production of dishes for a menu to meet needs | AC3.1 Use techniques in preparation of commodities AC3.2 Assure quality of commodities to be used in food preparation AC3.3 Use techniques in cooking of commodities AC3.4 Complete dishes using presentation techniques AC3.5 Use food safety practices | Sub Context: Refine dishes through trialling, create final time plan, complete practical exam, and photograph (Task 3), submit project for marking. Assessment: WJEC Unit 2 practical exam and submission of final project | Unit 2 controlled assessment coursework completion Unit 1 Exam Revision (for those resitting) Sub Context: Some students will have already passed the exam in year 10. Assessment: WJEC Unit 1 Exam | Practical Controlled Assessment Time Plan , Research and skills demonstration Topic: Unit 1 Exam Revision (for those resitting) |
| Key Building Blocks | Nutrition Menu planning Health and Safety environmental issues when cooking <ul style="list-style-type: none"> explain how the dishes meet the customer needs produce time plans for practical outcomes be aware of how to check ingredients are of good quality | Nutrition Menu planning Health and Safety | 6 lessons. Candidates could develop skills by planning and preparing a range of dishes e.g. a starter one week, then a main course, then a dessert | Nutrition Cooking methods Effect of cooking on commodities | Nutrition Health and safety Job roles The hospitality and catering industry | Nutrition Health and safety Job roles The hospitality and catering industry |
| Retrieval Practices | Do Now activities Low stakes quizzes Interleaved themes | Do Now activities Low stakes quizzes Interleaved themes | Questioning Do Now activities Low stakes quizzes Interleaved themes | Do Now activities Low stakes quizzes Interleaved themes | Do Now activities Low stakes quizzes Interleaved themes | Do Now activities Low stakes quizzes Interleaved themes |
| Key Skills | Language & Vocabulary Decoding skills Written communication Analysis | Language & Vocabulary Decoding skills Written communication Analysis Evaluation | <ul style="list-style-type: none"> knife skills methods of cake making yeast doughs pastry making saucers | Language & Vocabulary Decoding skills Written communication Analysis Evaluation | Language & Vocabulary Decoding skills Written communication Analysis Evaluation | Language & Vocabulary Decoding skills Written communication Analysis & Context Application Evaluation |
| Literacy | Written & Oral communication Tier 2 & 3 vocab development | Written & Oral communication Paragraph & Essay structure Tier 2 & 3 vocab development | Written & Oral communication Paragraph structure Tier 2 & 3 vocab development | Written & Oral communication Paragraph structure Tier 2 & 3 vocab development | Written & Oral communication Paragraph structure Tier 2 & 3 vocab development | Written & Oral communication Paragraph structure Tier 2 & 3 vocab development |
| Numeracy | Time Planning Ratio | Time Planning Portioning | Time planning Calculations | Portion sizes ratios | Statistical Analysis | Types of data |
| Formative Assessment | Peer & Self-Assessment Model answer comparison Low stakes quizzes Teacher feedback | Peer & Self-Assessment Model answer comparison Low stakes quizzes Teacher feedback | Peer & Self-Assessment Model answer comparison Low stakes quizzes Teacher feedback | Peer & Self-Assessment Model answer comparison Low stakes quizzes Teacher feedback | Peer & Self-Assessment Model answer comparison Low stakes quizzes Teacher feedback | Peer & Self-Assessment Model answer comparison Low stakes quizzes Teacher feedback |
| Summative Assessment | Ac 1.1 Describe the functions of nutrients | Ac 1.2 | Controlled Assessment A03 | Unit 2 Coursework assessment – Practical Exam | Unit 2 coursework Submission 30 April | Unit 1 Exam paper (for absent students and resit students) |
| Spiritual | Religious diets | Religious Diets | Religious factors affecting food choice, religious diets | | | Equality |
| Moral | Ethical food production | Ethical food production | Environmental food production | Food sources | Laws relating to food production and food safety. Health and safety Laws . GDPR- keeping customer records | Pay and conditions Zero hours Contracts Contracts of Emploment HASAWA |

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| Social | Factors affecting food choice Medical diets | Factors affecting food choice Medical diets | | | | Local Job Market |
| Cultural | Cultural foods Cultural diets | Cultural foods Cultural diets | Cultural foods Cultural diets | | | Hospitality and catering around the world . |
| British Values | Mutual Respect & Tolerance of Faiths | Individual Liberty | British Values - Food labelling regulations, Food safety legislation, Health and safety | Individual liberty – choice of menu's Food hygiene regulations | Mutual Respect & Tolerance of Faiths Laws relating to food production and food safety. Health and safety Laws . GDPR- keeping customer records | Mutual Respect & The Rule of Law |
| Gatsby 4 | Enviro | Social Work (Family Support Worker) and Law (Welfare Rights Officer) | Social Work (Family Support Worker) and Law (Welfare Rights Officer) | Teaching Profession and the Public Sector (e.g. Policy Officer) | LMI | Environmental Health Officer |